

75. KEEMA NAAN	\$4.50
Rich and unleavened bread stuffed with minced meat and onions	
76. KASHMIRI / PESHAWRI NAAN	\$4.50
Naan filled with almonds, coconuts and raisins	
77. ALOO PARANTHA (2 Pcs.)	\$6.00
(Stuffed Potato Parantha)	
Wheat Indian bread stuffed with potatoes served with raita	
78. GOBI PARANTHA (2 Pcs.)	\$6.00
(Stuffed Cauliflower Parantha)	
Wheat Indian bread stuffed with cauliflower served with raita	
79. PANEER PARANTHA (2 Pcs.)	\$7.50
Indian bread stuffed with cottage cheese served with raita	

South Indian & Namaste Specials

80. IDLI (3 PCS)	\$6.00
Rice and lentils savory cakes served with sambar and chutney	
81. VADA (2 PCS)	\$6.00
Deep fried white lentil dumplings served with sambar and chutney	
82. IDLI / VADA COMBO	\$6.00
Idli (2Pcs) & Vada (1Pc) served with sambar and chutney	
83. PLAIN DOSA	\$6.50
Crispy crepe made form rice and lentil	
84. MASALA DOSA	\$7.00
A dosa fold over, a spicy mix of sautéed onion and potatoes stuffed inside	
85. GHEE DOSA	\$7.00
Ghee on conical crisp dosa carrying a delightful aroma	
86. CHEESE DOSA	\$7.50
Crispy Dosa folded with shredded cheese	
87. CHEESE MASALA DOSA	\$8.00
Crispy Dosa folded with shredded cheese and stuffed Potatoes	
88. CHILLY CHEESE DOSA	\$8.00
Crispy crepe spiced with chilly pasted & sprinkled with cottage cheese	
89. ONION DOSA	\$8.00
Thin rice and lentil crepe topped with chopped onions	
90. EGG DOSA	\$9.00
Thin rice and lentil crepe topped with egg	
91. CHICKEN KEEMA DOSA	\$9.90
Crepe spiced up with a stuffing of minced chicken, served with gravy	
92. LAMB KEEMA DOSA	\$10.90
Crepe spiced up with a stuffing of minced mutton & served with gravy	
93. RAWA DOSA (Semolina Dosa)	\$9.90
Crispy crepe made form semolina batter	
94. RAWA ONION DOSA (Semolina Onion Dosa)	\$10.90
Crispy crepe made form semolina batter and onion spread	
95. RAWA ONION MASALA DOSA (Semolina Dosa)	\$11.90
Semolina dosa & onion cooked with filling of potatoes & spices	
96. RAWA PANEER DOSA (Semolina Cottage Cheese Dosa)	\$12.90
Semolina dosa stuffed with cottage cheese on chef's style spices	
97. ONION UTTAPPAM	\$9.90
Thick rice and lentil pancake topped with chopped onions	
98. ONION & TOMATO UTTAPPAM	\$9.90
Thick rice and lentil pancake topped with chopped onions & tomatoes	
99. MIXED UTTAPPAM	\$10.90
Thick rice & lentil pancake topped with chopped onions, green chillies, curry leaves and tomatoes	
100. CHOLE BHATURE	\$10.95
Chickpeas cooked in exotic spices with crispy hot puffed bread	
101. ALOO TARKARI & POORI	\$11.95
Medium spices potato curry served with deep fried Indian bread	

Chat Items

102. PAPDI CHAT	\$5.50
Crunchy, tangy hot and sweet flavours combine on fried pappadi	
103. ALOO TIKKI	\$5.90
Boiled potatoes patties with onions and various spices topped with chutneys	
104. ALOO TIKKI CHANNA CHAT	\$6.90
Potatoes and chickpeas and chopped onions, chillies & chutneys as topping	
105. SAMOSA CHAT	\$6.90
Samosa patties and chickpeas and chopped onions, chillies and chutneys as topping	
106. BHEL PURI	\$6.00
Bhel is a delectable combination of papadai, puffed rice, sev, onions and chutneys	
107. PANI PURI	\$6.00
Mini balls of fried dough served with tansy dip and drink sauce	
108. CHICKEN CHAT	\$7.50
Cubes of chicken clay oven with a coating of cumin, coriander, garlic, chilli and lemon juice	

Indo - Chinese

109. VEGE MANCHURIAN	\$9.90
An Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce	
110. GOBI MANCHURIAN	\$9.90
Fried cauliflower balls in a spicy, sweet and tangy sauce	
111. MUSHROOM MANCHURIAN	\$9.90
Fried mushroom balls in a spicy, sweet and tangy sauce	
112. PANEER MANCHURIAN	\$10.90
Fried cottage cheese balls in a spicy, sweet and tangy sauce	
113. BABY CORN MANCHURIAN	\$10.90
Fried baby corn balls in a spicy, sweet and tangy sauce	
114. CHICKEN MANCHURIAN	\$12.90
Fried chicken balls in a spicy, sweet and tangy sauce	
115. CHILLY CHICKEN	\$12.90
Spicy and juicy fried chicken pieces sautéed in chilly sauce with onion and bell peppers	
116. CHILLY FISH	\$15.90
Spicy and juicy fried fish pieces sautéed in chilly sauce with onion and bell peppers	
117. VEGGIE FRIED RICE	\$7.50
Boiled rice tossed with freshly cut vegetables	
118. EGG FRIED RICE	\$8.50
Fried rice with fresh assorted vegetables, eggs and season with salt and pepper	
119. CHICKEN FRIED RICE	\$9.50
Fried rice with chicken and fresh assorted vegetables	
120. PRAWN FRIED RICE	\$10.50
Fried rice with Prawn and fresh assorted vegetables	

Desserts

121. GULAB JAMUN	\$4.50
Soft and fluffy fried milk cheese balls soaking with aromatic and lightly sugar syrup	
122. MANGO KULFI	\$5.00
Condensed & coronation milk flavored with cardamom and mango pulp	

123. PISTACHIO KULFI	\$5.50
Condensed & coronation milk flavored with cardamom and pistachios	
124. ICE CREAMS	\$4.00

Accompaniments

125. PAPPADAMS (4 pcs)	\$1.50
126. MANGO CHUTNEY	\$2.00
127. MIXED PICKLE	\$2.00
128. MINT SAUCE	\$2.00
129. RAITA	\$2.00
130. ONION SALAD	\$2.50
131. GREEN SALAD	\$3.50

Drinks

132. CAN DRINKS	\$2.00
133. SWEET / SALT LASSI	\$3.00
134. MANGO LASSI	\$3.50
135. JUICES	\$3.00

DOSA CHAAT UTTAPPAM IDLI MANCHURIAN

BANQUETS - DINE IN ONLY

NAMASTE SPECIAL

for 2ppl (Min 2 people) \$25.90 pp

Entrees – Choice of two entrees,
Mains – Choice of two mains, Rice,
Assorted Breads, Raita, Salad.

NAMASTE SPECIAL

for 4ppl (Min 4 people) \$30.90 pp

Entrees – Choice of three entrees :
one veg and two non-veg
Mains – Choice of three mains: one veg & two non-veg
Rice, Assorted Breads, Raita, Salad.

(02) 4625 0474
041NAMASTE



Ash Designs 0421 831 220



NAMASTE INDIAN CUISINE



* BYO * Dine in * Take away menu

* Catering for any occasion

* Free Home Delivery within 5Km Min Order \$30



INTRODUCING
SOUTH INDIAN
& INDO CHINESE
CUISINE

TIMINGS : Monday – Wednesday

Lunch: 11:30am – 02:30pm

Dinner: 05:00 – 10:00pm

Thursday – Sunday 10:00 am – 10:00 pm

10 / 226 – 240, Queen Street,
On Dumaresq St, Campbelltown, NSW 2560

(02) 4625 0474
041NAMASTE

www.namasteindiancuisine.com

Lunch menu

Curry & Rice	\$ 8.90
Veg Combo (Rice + 1 Curry + Naan + Drinks)	\$10.50
Veg Combo (Rice + 2 Curries + Naan + Drinks)	\$11.50
Non Veg Combo(Rice + 1 Curry + Naan + Drinks)	\$12.00
Non Veg Combo(Rice + 2 Curries + Naan + Drinks)	\$13.50

Vegetarian Curries : Vege Korma, Dal Tadka, Mushroom & Spinach, Potato & Peas or Potato & Capsicum

Non Vegetarian Curries : Curry, Roganjosh, Korma, Vindaloo, Mango (Choice of your meat CHICKEN / LAMB / BEEF)

Note : Along with the combo plain naan available other naan extra charge.

Thali

Vegetarian thali	\$12.50
A sumptuous meal of rice and roti with sambar, poriyal, rasam, and pickle, pappadam, sweet and special curry	
Non – Vegetarian thali	\$14.50
A sumptuous meal of rice & roti with sambar, poriyal, curd, pickle, pappadam, sweet & choice of chicken masala or lamb masala	
Sea food thali	\$16.50
A sumptuous meal of rice and roti with sambar, poriyal, curd, pickle, pappadam, sweet & choice of fish curry or prawn masala	

SOUP

Vegetarian soup of the day \$6.50

Non - Vegetarian soup of the day \$ 7.50

Entrée – vegetarian

1. SAMOSA (2 Pcs.)	\$5.00
Patty with mashed potatoes, green peas & spices	
2. ONION BHAJI (4 Pcs.)	\$5.00
Sliced onion fritters in chickpea batter and deep fried	
3. VEGETABLE SPRING ROLL (3 Pcs.)	\$5.00
Vermicelli, carrots, bamboo shoots wrapped then deep fried and served with sweet chilli sauce	
4. GOBI 65	\$6.00
Potatoes & chickpeas spread on top of fried pappad and topped with yoghurt, mint & tamarind sauces	
5. PANEER TIKKA	\$8.90
Chunks of paneer marinated in spices and grilled in a tandoor	
6. VEGETARIAN PLATTER (for two)	\$12.90
Two pieces of Samosa, Onion Bhaji & Spring Rolls	

Entree – non vegetarian

7. CHICKEN TIKKA (3 Pcs.)	\$8.90
Chicken marinated with fresh spices & cooked in the clay oven	
8. CHICKEN LOLLY POP (3 PCS)	\$8.90
Chicken wing appetizer, the secret is a red-tinged marinade of garlic, chilly and soy sauce	
9. TANGRI KEBAB (3 PCS)	\$9.90
Chicken legs marinated in a flavorsome paste and then grilled on the tandoor	

10. HARYALI KEBAB (3 PCS)	\$9.90
Chicken marinated in the Yoghurt, Spinach & Mint Leaves	
11. CHICKEN 65 (6 PCS)	\$10.90
Chicken pieces nicely coated with a spiced batter and deep fried	
12. TANDOORI CHICKEN (Half/Full)	\$6.90 / \$13.80
Bone chicken marinated with spices frilled in the clay oven	
13. SEEKH KABAB (3 Pcs.)	\$9.90
Lamb minces with special herbs & spices cooked in the clay oven	
14. LAMB CHOPS (3 Pcs.)	\$14.90
Ginger flavoured lamb cutlets, marinated in yoghurt & spices	
15. FISH BANANA LEAF (3 Pcs.)	\$16.90
Ling fish marinated with a green paste and steamed in banana leaf	
16. TANDOORI PRAWNS (3 Pcs.)	\$17.90
Juicy tiger prawns in a tangy marinated cooked in clay oven	
17. CHEF TANDOORI PLATTER (for two)	\$20.90
Selected pieces of chicken tikka, sheikh kebab and lamb chop	
18. NAMASTE PLATTER (for two)	\$22.90
Selected pieces of chicken tikka, tandoori prawns and fish banana leaf	

Main course – vegetarian curries

19. ALOO GOBI (Potatoes & Cauliflower)	\$9.90
Cauliflower and sautéed potatoes stir-fried with mild to medium spices	
20. ALOO MATTAR PANEER	\$9.90
Potato, peas & cottage cheese cooked in mild spices	
21. DAL MAKHANI	\$9.90
Lentils with freshly ground spices sautéed in butter and tomato paste	
22. NAVRATAN KORMA	\$9.90
Mixed vegetables cooked with mint, nuts & mild spices with cream	
23. BAINGAN PATIALA (Eggplant Curry)	\$9.90
Spiced eggplants garnished with raisins and spices	
24. DAL TADKA	\$9.90
Combination of moong beans and yellow lentils is used to create a classic Indian delicacy, which is full of nutrients	
25. PALAK PANEER	\$10.90
Cottage cheese cubes and spinach cooked in spices and herbs	
26. PANEER BUTTER MASALA	\$10.90
Cottage cheese cooked with capsicum in mildly butter sauce	
27. MALAI KOFTA	\$10.90
Cottage cheese stuffed in vegetable balls cooked in mildly creamy sauce	
28. GOBI MASALA	\$ 9.90
Cauliflower sautéed and cooked in cream, milk along with the spices	
29. CHANNA MASALA	\$ 9.90
Chickpeas & tomatoes are simmered with a mixture traditional Indian spices	

Main course – Non vegetarian curries

Chicken

30. BUTTER CHICKEN	\$12.95
Boneless chicken breast in a buttery tomato sauce flavoured with fenugreek	
31. CHICKEN TIKKA MASALA	\$12.95
Oven baked diced chicken cooked with creamy sauce with fresh oriental spices	
32. CHICKEN & VEGE	\$12.95
Chicken cooked in light gravy with vegetables & spices	



33. CHICKEN KORMA	\$12.95
Chicken marinated and cooked with nuts in creamy sauce	
34. CHICKEN MANGO	\$12.95
Chicken cooked with sweet and sour mango pulp spices and touch of ginger paste	
35. CHICKEN VINDALOO	\$12.95
Highly spiced chicken cooked in a tangry hot sauce	
36. CHICKEN MADRAS	\$12.95
Chicken cooked with pepper based in a fiery sauce with coconut	

Lamb | Beef | Gpat

37. ROGANJOSH - Lamb or Beef	\$13.95
Meat cooked in a rich onion and tomato sauce	
38. VINDALOO - Lamb or Beef	\$13.95
Highly spiced choice of your meat cooked in a tangry hot sauce	
39. BOMBAY - Lamb or Beef	\$13.95
Choice of your meat sautéed in ginger, onions fresh tomatoes and spices	
40. KORMA - Lamb or Beef	\$13.95
Choice of your meat marinated and cooked with nuts in cream sauce	
41. MADRAS - Lamb or Beef	\$13.95
Choice of your meat cubed with pepper based in a fiery sauce with coconut	
42. SAAGWALA - Lamb or Beef	\$13.95
Choice of your meat pieces cooked with spinach and authentic spices	
43. ALOO MEAT- Lamb or Beef	\$13.95
Choice of your meat cooked with potatoes on semi - dry tomato sauce	
44. ALMOND PUMPKIN LAMB	\$13.95
Tender lamb cooked in pumpkin and almond base gravy	
45. GOAT CURRY	\$13.95
Goat with bones cooked in freshly ground spices in onion and tomato gravy	

Seafood

46. PANJIM FISH CURRY	\$15.90
Ling fish cooked with capsicums and sautéed in the coconut cream	
47. FISH or PRAWN MALABAR	\$15.90
Ling fish or prawns cooked with coconut onion and ginger sauce	
48. GARLIC PRAWN	\$15.90
Prawns Marinated in ginger and garlic tossed and finished in tomato puree in light spices	
49. CHILLI PRAWN	\$15.90
Stir fried prawns with capsicum in the chef's secret chilli sauce	



Chettinad Items

Chettinad dishes is famous for its use of a variety of spices used in preparing food

50. MUSHROOM MASALA	\$10.90
Mushroom cooked with onion and tomato gravy with Indian spices	
51. CHILLI GOBI	\$10.90
Batter fried cauliflower florets cooked with onions and chilly	
52. PEPPER CHICKEN MASALA	\$12.90
Boneless pieces of Chicken in Chettinad gravy	
53. KADAI CHICKEN	\$12.90
Medium spices chicken meat in special gravy	
54. LAMB CHUKKA MASALA	\$13.90
Boneless lamb meat cooked in chettinad gravy	
55. GOAT MASALA	\$13.90
Bone-in-goat meat cooked in chettinad style	
56. GARLIC FISH CURRY	\$13.90
Batter fried boneless fish cooked with onion, ginger & special spice	
57. PAROTTA KURMA	\$11.90
A parotta, (literally, minced parotta) is a layered flat bread, & sourness & tanginess from yogurt based optional spice level gravy	
58. EGG KOTHU PARROTTA	\$11.90
Crisp, parched flaky outer crust, with light touch of soft scrambled eggs	
59. CHICKEN KOTHU PARROTTA	\$11.90
Crisp, parched flaky outer crust, with chicken mince	
60. LAMB PARROTTA	\$11.90
Crisp, parched flaky outer crust, with minced lamb	

Rice

61. PLAIN RICE	\$2.00
Steamed Basmati rice	
62. JEERA RICE	\$2.50
Basmati rice cooked with roasted cumins and butter	
63. SAFFRON RICE	\$3.00
Basmati rice cooked in saffron threads topped with butter	
64. VEGE BIRYANI	\$9.90
Basmati rice and mixed vegetables cooked with aromatic spices	
65. EGG BIRYANI	\$10.90
Classical mugali dish of curried boiled eggs cooked with fragrant rice	
66. CHICKEN BIRYANI	\$11.90
Classical mugali dish of curried chicken cooked with fragrant rice	
67. LAMB BIRYANI	\$12.90
Classical mugali dish of curried lamb cooked with fragrant rice	
68. GOAT BIRYANI	\$13.90
Classical mugali dish of curried goat with bone cooked with fragrant rice	

Indian Breads

69. ROTI	\$1.50
Whole meal flattened bread	
70. PLAIN NAAN	\$2.00
White flour bread baked in clay oven	
71. GARLIC NAAN	\$2.50
Naan bread topped with seasonal garlic	
72. CHEESE NAAN	\$3.00
Naan bread stuffed with grated cheese	
73. CHEESE & GARLIC NAAN	\$3.50
Naan bread stuffed with grated cheese & topped with seasonal garlic	
74. CHEESE & SPINACH NAAN	\$4.00
Naan bread stuffed with grated cheese and fresh spinach	